



NEW PRODUCTS

Detailed in this section are some new products that are which are particularly appropriate for the food and beverage industries. Like all products that carry the HACCP International certification mark, they are well designed and demonstrate the highest standards of food safety and industry compatibility. There are many others and readers are more than welcome to contact our office for assistance if they are looking for food safe product or services for particular tasks.
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Hygienic Cold Storage – A cool idea



Cold storage is one of the most important of the food safety controls, practiced in most sectors of the food industry from farm to food processing to storage and distribution, retail and food-service. Without effective cold storage most of us would become ill with food poisoning at an alarming frequency, as being unable to cope with 19th century techniques and failing to control and slow growth of pathogens in food. Our waste costs would rise dramatically too, as food spoilage organisms would proliferate unchecked.

Such an important control demands the most stringent levels of design, performance and hygiene of cold storage units to satisfy the demands of a food industry that is risk averse and determined to take all measures to assure food safety control. There is a need for excellent thermal performance and minimisation of contamination risk through sound design principles. Units should be designed and finished to promote effective cleaning and disinfection and certainly should not pose any risk of toxicity, through migration of toxic chemicals, to the foods stored within.



This has been recognised by Misa, a brand of the Epta group which specialises in the design and manufacture of commercial/industrial cold-rooms. Established in 1969, Misa is a leader in the refrigeration sector, offering state-of-the-art quality and safety food preservation technologies. With the Misa range of products, customers can build up from a small modular cold-room to large areas used as a logistic base.

The company is focused on researching and developing innovative technological solutions to provide the customer with a product that is of exceptional quality, environment friendly, reliable and with excellent food safety characteristics. In order to achieve these aims the company has developed many patented systems, such as "Fast Fit" - a quick way

to install modular cold-rooms, "Fastener" - an intelligent inter-locking system for structural panels and "MVS" (Misa Vacuum System) - an innovative way to ensure the complete fill of foam panels to provide for first class insulation qualities.

HACCP International Certification has now been awarded for the K1 series of cold-rooms and represents proof of one of the "Eptology" driven goals of proving excellence in food safety characteristics. The award was presented to the Research and Development Manager Simone Salani, based at the Pomezia, Rome factory. Simone said "I am delighted that we have been awarded this important certificate of conformance because we can prove to the customer that the K1 series fully meets the needs and demands of food businesses managing food safety according to HACCP principles, in an era of ever tightening European and global food safety legislation".

Misa has made a name for itself throughout the world, with a wide range of customers including a large number of 5 star hotels and large sized projects from the Middle East to Africa, from Europe to South America. As part of Epta group, the company is increasingly devoting itself to the retail market segment and many important projects have already been accomplished in various countries. HACCP International Certification will support this continued venture amongst a customer base that increasingly seeks assurance from its non-food suppliers as well as its food suppliers. ■

For more information about the K1 series cold rooms visit www.misa-coldrooms.com

'BaitSafe' - a new food safe pest control product is certified by HACCP International

HACCP International has certified an innovative product called 'BaitSafe' which is particularly suitable for installation in food premises. The 'BaitSafe' product, manufactured by "MakeSafe" Pty Ltd, is designed to be installed in ceilings, eaves, external stud walls, sub floors - virtually anywhere that rodents and insects live and breed. When used as an applicator for rodent control the bait itself is contained within a lockable unit and discouraging vermin from moving to bait stations in open production or storage areas in search of food, it lends itself particularly to food industry application.

Bill Simos, Managing Director of HACCP International's operations in Asia says. "BaitSafe" is an "out of the box" invention that is simple to use and brings many advantages to controlling rodents and insects in tight spaces. The food industry is always looking for pest control solutions and this will be a very useful product in managing this difficult task" BaitSafe was first launched in July 2012 at the FAOPMA Pest